



Our Neapolitan pizza is crafted the traditional way — hand-stretched dough, simple high-quality ingredients, and baked at high heat for that signature airy, blistered crust. It's thin in the center, lightly charred on the edges, and perfectly balanced with fresh sauce, cheese, and toppings that let the flavors shine. Authentic, rustic, and meant to be enjoyed fresh from the oven. Ciao!

STARTERS

Marinated Olives 7

citrus and herb marinated mixed olives

Lemon Ricotta Dip 7

creamy whipped lemon ricotta drizzled with hot honey and topped with pistachios served with crostini

Pesto Bruschetta 8

pesto, fresh mozzarella, diced tomatoes, garlic, basil, fig balsamic vinaigrette - on crostini

Roasted Brussels Sprouts 9

rosemary olive oil, sea salt, pistachios, chili flakes, hot honey drizzle
add pancetta \$2

Mozzarella Truffle Risotto Balls 9.5

mozzarella stuffed wild mushroom risotto balls, truffle oil - served with Calabrian chili sauce

SALADS

Caprese 9

heirloom grape tomatoes, ciliegine mozzarella, pesto, rosemary olive oil, balsamic glaze

Smoked Wedge 9

smoked blue cheese dressing, crumbled blue cheese, sundried tomatoes, crispy pancetta

Arugula 9

roasted red peppers, goat cheese, pistachios, fig balsamic vinaigrette

DESSERTS

Vanilla Pistachio Cannoli 6

4 mini hand filled cannoli

Campfire Pizza 12

hazelnut spread, charred marshmallows, crumbled graham cracker, chocolate drizzle (shareable)

NEAPOLITAN PIZZA

RED

ground San Marzano tomato base

Margherita 13

fresh mozzarella, fresh basil

Hot Honey Pepperoni 14

fresh mozzarella, pepperoni, hot honey drizzle

Spicy Sausage, Mushroom & Peppers 15

fresh mozzarella, sweet sausage, mushrooms, roasted red peppers, Calabrian chili paste

Prosciutto & Arugula 15.5

fresh mozzarella, roasted red peppers, freshly sliced prosciutto, arugula, rosemary olive oil

The Carne 16.5

fresh mozzarella, pepperoni, sausage, pancetta, oregano

WHITE

creamy garlic white sauce and provolone base

Bianco 14

fresh mozzarella, red onion, roasted red peppers, fresh parmesan

Fig & Goat 15

goat cheese, fig jam, arugula, rosemary olive oil

Spicy Fig & Pig 16

pancetta, fig jam, crumbled blue cheese, hot honey drizzle

Pesto Prosciutto 16.5

goat cheese, sundried tomatoes, over easy egg*, pesto, freshly sliced prosciutto – best brunch pizza ever!

White Truffle Mushroom & Pancetta 16.5

portabella mushrooms, pancetta, goat cheese, white truffle oil

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WINE

By the Glass

Ercole Bianco 8

Pale straw with aromas of citrus blossom, green apple, and white peach. Crisp and refreshing on the palate with notes of lemon zest, pear, and a light mineral finish. Clean, bright acidity keeps it lively and easy-drinking.

Ercole Rosato 8

Delicate pink hue with aromas of strawberry, watermelon, and rose petals. Fresh and dry with bright red berry flavors, crisp acidity, and a clean, refreshing finish. Subtle herbal notes add complexity.

Ercole Barbera 8

Bright ruby in color with vibrant aromas of ripe cherry, plum, and wild berries. On the palate, it's fresh and lively with juicy red fruit, soft tannins, and balanced acidity. A subtle earthy undertone and hint of spice round out the finish.

Sparkling, Prosecco 8

*Please ask your server
for our wine bottle
list.*

SOFT DRINKS & TEA

Coke, Coke Zero, Sprite, Ginger Ale, Iced Tea
3.5

CRAFT COCKTAILS

Local Italian Spritzers 11

choice:

Limencello & prosecco
Campari & prosecco
Aperol & prosecco
Elderflower & prosecco

Smoked Woodford Old Fashioned 13

smoked Woodford bourbon, muddled orange & cherry, simple syrup, angostura bitters

Negroni 12

campari, gin, sweet vermouth

Local Italian Mule 10

amaretto, ginger beer, lime juice

Local Italian Margarita 11

tequila blanco, amaretto, orange juice, lime juice, salted rim

Local Italian Cosmopolitan 11

vodka, triple sec, amaretto, cranberry juice, lime juice, maraschino cherry

Hot Honey Espresso Martini 13

vodka, espresso, Belle Isle Cold Brew Moonshine, hot honey

MOCKTAILS

Hey Mockerita! 7

N/A margarita, salted rim

Stirred, Not Spiked 7

N/A negroni



LOCAL BREWERS
PROJECT

Local Brewers Project is our in-house brewing program. Our mission is to offer unique one-of-a-kind small batch beers, brewed with the finest ingredients, by local brewers. If you're interested in learning the brewing process or feel you have a beer you want to share, ask for more details!

Meanwhile...enjoy our current selections!